

## SCHOOL PROGRAM TEACHER OVERVIEW

# BAKER, “KNEAD” A HAND?

### PROGRAM DESCRIPTION

Children will discover the fascinating secrets behind that most universal of foods, bread! As they make and bake a loaf of their own, they will learn about the variety of flours and breads enjoyed throughout the world, finally delivering their creations to the houses of the International Village. This program gives students an opportunity to learn and practice their measuring and early literacy skills.

### GRADE LEVELS

**ON** JUNIOR KINDERGARTEN TO GRADE 2

**QC** PRESCHOOL TO CYCLE 1

### DURATION AND PROGRAM TIMES

- 45 minutes
- Start times: 10 a.m. and 11:15 a.m.

### LEARNING OUTCOMES

Based on the concept of learning through play, this program provides your students with hands-on experiences which will deepen their appreciation of people in their communities, while teaching them about the importance of collaboration.

#### THROUGH THIS PROGRAM, YOUR STUDENTS WILL:

- Make sense of basic written materials as they follow simple recipe and action cards.
- Use mathematical skills with specific units of measurement when following a recipe.
- Make sense of simple written materials by matching locations and symbols on order forms and locations in the International Village.
- Use pattern recognition by matching materials according to their categories.
- Understand the need for cooperation in order to complete a task.

### DELIVERY APPROACH

The Canadian Museum of History strives to tell the stories of Canadians through collected objects and the information these objects can share. Our school programs aim to foster a creative learning environment for students, through hands-on and minds-on activities in which they feel free to take risks, ask questions and participate without being judged. By facilitating constructive collaboration with their peers, and respect for one another's contributions, we encourage students to make personal connections with the past and develop a historical imagination, while making learning FUN!

### PREPARING YOUR CLASS

To ensure that your class gets the most out of this unique educational experience, we encourage you to consider the following pre-visit activities below.

- Discuss bread with your students. Ask them how and where they think bread is made. Talk about differences in breads, their origins and popular uses. If possible, show pictures or have samples of tortillas, pita bread, French baguettes, etc. and link each type to a location on a world map. Explore other universal foods such as sushi from Japan or tacos from Mexico. What are the popular ingredients used in making these foods?
- Visit a bakery and point out the importance of cooperation. Bakeries often give out terrific samples which makes the trip even more fun.



- Recommending readings:

Ann Morris. *Bread, Bread, Bread*. Lee & Shepard Books, 1989

Ali Mutgutsch, *From Grain to Bread*. Carolrhoda Books, 1981

- What are the steps involved in producing a loaf of bread?

With your class, place each step in the correct sequence:

1. Find a wheat seed.
2. Go to the mill.
3. Grind the wheat.
4. Harvest the wheat.
5. Water the garden.
6. Mix the ingredients.
7. Pull the weeds.
8. Follow the recipe.
9. Bake the bread.
10. Eat the bread.
11. Plant the seed.

**Answer: 1,11,5,7,4,2,3,8,6,9,10.**

## POST-VISIT ACTIVITIES

To help reinforce the lessons your students have learned during their Museum program, you may want to consider some of these follow-up activities:

Let's make more bread! After meeting the Baker, children may discover a new taste for making pita bread and might want to make some more! Take this opportunity to reinforce measurement (mathematics) and problem-solving skills.

### HERE IS THE RECIPE:

- 1 tbsp. dried yeast
  - 1 tbsp. honey
  - $\frac{3}{4}$  cup warm water
  - $\frac{1}{2}$  tsp. salt
  - 2 cups flour
1. Pre-heat the oven to broil.
  2. Add and mix together the yeast with the honey and warm water. Let stand approx. 8 minutes or until bubbles appear.
  3. Add salt and flour.
  4. Mix to form a dough, then knead until mixture is consistent.
  5. Separate into 8 equal portions and roll each into small balls.
  6. Flatten each ball of dough with your hands.
  7. Place each piece on a baking sheet and place on middle rack of oven.
  8. Bake until golden and flip each piece until both sides are golden. Serve hot!

*(Mille et une recettes santé, Ligue Internationale La Leche)*

## CURRICULUM CONNECTIONS

In order to support Ontario and Quebec curricula, this program has been tailored to enhance your classroom content.

### ON KINDERGARTEN: LANGUAGE

- Make sense of simple written materials using reading strategies that are appropriate for beginners

### ON KINDERGARTEN: MATHEMATICS

- Recognize the use of patterns

### ON GRADE 1: SOCIAL STUDIES

- The Local Community

### ON GRADE 1: READING

### ON GRADE 1: MATHEMATICS

### ON GRADE 2: SOCIAL STUDIES

- Global Communities

### QC PRESCHOOL EDUCATION

- Competency 1: to perform sensorimotor actions effectively in different contexts
- Competency 3: to interact harmoniously with others
- Competency 5: to construct his/her understanding of the world

### QC CYCLE 1: LANGUAGES

- Competency 1: to read and listen to literary, popular and information-based texts

### QC CYCLE 1: SOCIAL SCIENCES

- Competency 1: to construct his/her representation of space, time and Society

## EVALUATION

To ensure that our programs remain helpful and relevant to your curriculum and to your students, we encourage all teachers to send in a post-program evaluation. Evaluation forms will be provided onsite, and we hope you will take advantage of this opportunity to provide us with important feedback on your Museum experience.

## RESERVATIONS

To make a reservation, please call 819-776-7014, or email us at [information@historymuseum.ca](mailto:information@historymuseum.ca)

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